

Mimmo's

Est. 1973

Small Plates

SERVES 2

OLIVES v GARLIC, OLIVE OIL
HERBS. (SERVED WARM) 5

PROSCIUTTO & MELON MINT,
BALSAMIC REDUCTION. 9

BURRATA CROSTINI v OLIVE
OIL + GARLIC CROSTINI, BURRATA, BASIL
PESTO, OVEN ROASTED CHERRY
TOMATOES, BALSAMIC VINEGAR. 9

CALAMARI FRITTI FRESHLY
BATTERED SQUID FRIED TO
PERFECTION, SPICY MARINARA. 9

POLIPO CHOPPED OCTOPUS,
TOMATOES, CELERY, LEMON, RED
PEPPER. 10

ROASTED BRUSSELS SPROUTS
CRISPY PANCETTA, RED ONIONS, OLIVE
OIL, SEA SALT, BALSAMIC, DIJON &
HONEY DRESSING. 9

STUFFED MUSHROOMS v
CREAM CHEESE, PARMESAN, GARLIC,
BASIL PESTO, OREGANO. 9

CAPRESE v TOMATO, BASIL,
FRESH MOZZARELLA, BASIL PESTO. 8

MEAT & CHEESE PLATTER
PROSCIUTTO, SOPRESATTA, FONTINA,
PARMIGIANO REGGIANO,
GORGONZOLA, GOAT CHEESE, FRESH
FRUITS, OLIVES. 16

GARLIC BREAD v HOMEMADE
ROLL, GARLIC BUTTER. 3

Soups

CHANGES DAILY CUP OR BOWL

Salads

SMALL OR ENTREE SIZE

SERVED WILL HOMEMADE DRESSINGS

ADD: CHICKEN 5 | SHRIMP 6

SPINACH v LEMON, GARLIC, OLIVE OIL, CREMINI MUSHROOMS, CRUMBLED
PROSCIUTTO, TOASTED ALMONDS, PARMESAN. 8 / 11

PEAR v ARUGULA, BALSAMIC VINAIGRETTE, CARAMELIZED WALNUTS
GORGONZOLA CHEESE, FRESH PEARS. 9 / 12

ARUGULA BEET v OLIVE OIL, CITRUS AND HONEY DRESSING, BEETS
ROASTED CHERRY TOMATOES, GOAT CHEESE, CANDIED WALNUTS. 9 / 12

GREEK v ROMAINE LETTUCE, RANCH VINAIGRETTE, FETA CHEESE, CAPERS
KALAMATA OLIVES, RED ONIONS. 8 / 11

CAESAR ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS PARMESAN. 7 / 10

HOUSE v ROMAINE LETTUCE, CUCUMBERS, TOMATOES. 6 / 9

Specialty Pastas

ADD: GLUTEN FREE PENNE PASTA 2 | CHICKEN BREAST 5 | SHRIMP 6

CHEF'S SPECIAL RAVIOLI CHEFS CHOICE, CHANGES DAILY. MARKET PRICE

CAVATAPPI SAUSAGE 🔥 CORKSCREW PASTA, CRUMBLED HOMEMADE SAUSAGE,
SPICY TOMATO CREAM SAUCE. 18

FETTUCCINE BOLOGNESE MARINARA, BEEF + PORK SLOW COOKED SAUCE. 18

BLACKENED CHICKEN & BELL PEPPER FETTUCCINE CREAMY ROASTED RED
PEPPER SAUCE, FETTUCCINE 18

CARAMELIZED GNOCCHI v CARAMELIZED POTATO DUMPLINGS, CHERRY
TOMATOES, BASIL, FRESH MOZZARELLA, OLIVE OIL, GARLIC. 16

PASTA PRIMAVERA v OVEN ROASTED VEGGIES, FRESH MOZZARELLA, OLIVE OIL,
LEMON, GARLIC, PASTA SHELLS, DRIZZLED WITH VERDE SAUCE. 17

ROASTED CAULIFLOWER & CREMINI MUSHROOM CARBONARA PANCETTA,
PECORINO, CARBONARA SAUCE, SPAGHETTI. 19

ORECCHIETTE & BRUSSELS SPROUTS v BROWN BUTTER, TOASTED ALMONDS,
SHALLOTS, GARLIC, PECORINO. 16

BAKED MACARONI & CHEESE v CORKSCREW PASTA, CREAMY AMERICAN CHEESE
SAUCE, MOZZARELLA, PARMESAN, OVEN BAKED. 14

ADD PANCHETTA 2

🔥 - SPICY v - VEGETARIAN

A \$2.00 charge will be applied to any split salad or entrée request A charge will be applied to any add on or any specialty requests. An 18% gratuity will be applied to any parties of eight or more. Prices listed may be subject to change without notice.

All applicable taxes will be added.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

Seafood

SHRIMP SCAMPI ANGEL HAIR, TAIL-ON SHRIMP, WHITE WINE BUTTER SAUCE, LEMON, SHALLOTS, PARSLEY, THYME.	17
FETTUCCINE CLAMS FRESH HERBS, GARLIC, OLIVE OIL, WHITE WINE SAUCE.	18
CIOPPINO SEASONAL SHELLFISH, FRESH FISH, SEAFOOD TOMATO SAUCE.	24
SPICY SHRIMP LINGUINE 🔥 TAIL-ON SHRIMP, PEAS, CHIPOTLE CREAM SAUCE.	19
SCALLOPS SAUTÉED SPINACH, SEAFOOD RISOTTO.	24
SEASONAL FISH PLEASE ASK YOUR SERVER.	MARKET PRICE.

Chicken & Veal

LEMON RICOTTA CHICKEN FETTUCCINE, SPINACH, LEMON, RICOTTA, OLIVE OIL, PARMESAN, GRILLED CHICKEN BREAST.	18
CHICKEN POMODORO ANGEL HAIR, GRILLED CHICKEN BREAST, TOMATOES, OLIVE OIL, BASIL, GARLIC.	18
PICCATA FLOUR DUSTED CUTLET, LEMON, CAPERS, SHALLOTS, GARLIC, LINGUINI.	CHICKEN 18 VEAL 20
MARSALA MUSHROOM MARSALA WINE SAUCE, PORTOBELLO RISOTTO, SAUTÉED VEGETABLES.	CHICKEN 21 VEAL 23
PARMIGIANA LINGUINI, POMODORO SAUCE, FRESHLY BREADED CUTLET, MELTED MOZZARELLA.	CHICKEN 19 VEAL 21
SCALLOPINI MUSHROOMS, TARRAGON, WHITE WINE CREAM SAUCE, BROCCOLINI, ROSEMARY MASHED POTATOES.	CHICKEN 21 VEAL 23
SALTIMBOCCA PROSCIUTTO, FONTINA CHEESE, CREAM SAGE SAUCE, SEASONAL VEGGIES, ROSEMARY MASHED POTATOES.	CHICKEN 21 VEAL 23

Traditional Pastas

"JUST LIKE GRANDPA MIMMO USED TO MAKE IT!"

LASAGNA v YOUR CHOICE OF OUR HOMEMADE MEAT OR CHEESE LASAGNA.	MEAT 16 CHEESE 14
EGGPLANT PARMESAN v LINGUINI, FRESH OVEN BAKED EGGPLANT, MOZZARELLA, POMODORO SAUCE.	17
PENNE ARRABIATA 🔥 v SPICY POMODORO SAUCE.	14
FETTUCINE ALFREDO v CREAMY ALFREDO, DASH OF BASIL PESTO, PARMESAN CHEESE.	15
SPAGHETTI WITH MEATBALLS MARINARA SAUCE, ALL BEEF MEATBALLS.	14
PENNE & ARUGULA PESTO v CREAMY ARUGULA AND WALNUT PESTO.	15

Kid's Menu

INCLUDES CHOICE OF CHILD'S PORTION ENTRÉE, DRINK & SCOOP OF ICE CREAM.
NO SUBSTITUTIONS.

SPAGHETTI & MEATBALL / PENNE PASTA / MACARONI & CHEESE	
GRILLED CHEESE / PEPPERONI OR CHEESE PIZZA	8

Pizzas

10" PIZZA - MEDIUM CRUST	
GLUTEN FREE PIZZA DOUGH / 2	
MAMMA ROSA TOMATO SAUCE, PEPPERONI, ITALIAN SAUSAGE, MUSHROOMS, ONIONS, ROASTED RED PEPPERS, MOZZARELLA.	15
MARGHERITA v LIGHT TOMATO SAUCE, OLIVE OIL, GARLIC, OREGANO, TOMATOES, WET MOZZARELLA, BASIL.	14
PROSCIUTTO & ARUGULA OLIVE OIL, LIGHT TOMATO SAUCE, WET MOZZARELLA, GARLIC, OREGANO, PROSCIUTTO, FRESH ARUGULA.	16
VEGETARIAN v TOMATO SAUCE, EGGPLANT, ZUCCHINI, MUSHROOMS, TOMATOES, ONIONS, BELL PEPPERS, OLIVES, MOZZARELLA.	14

SPRINGTIME MUSHROOM & APSARAGUS v OLIVE OIL, GARLIC, MUSHROOM, ASPARAGUS, BASIL, SUN-DRIED TOMATOES, BURRATA, FETA, MOZZARELLA, PINE NUTS, RED CRUSHED PEPPER, ARUGULA, BALSAMIC REDUCTION DRIZZLE.	17
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Desserts

CANNOLI PASTRY DOUGH SHELL, SWEETENED RICOTTA CHEESE.	5
TIRAMISU COFFEE & BRANDY DIPPED COOKIES, WHIPPED MASCARPONE.	7
CHOCOLATE LAVA CAKE WARM CHOCOLATE CAKE, CHOCOLATE FUDGE CENTER, VANILLA ICE CREAM.	7
CRÈME BRÛLÉE VANILLA CUSTARD, CARAMELIZED SUGAR.	7
CHEESE CAKE NEW YORK STYLE CHEESE CAKE, MANGO & RASPBERRY DRIZZLE.	6

AFFOGATO VANILLA ICE CREAM, TOPPED WITH A SHOT OF ESPRESSO	6
ADD FLAVOR: CARAMEL OR HAZELNUT	